

### THE STYLE OF KISSING IS THE SAME AS IN THE GARDEN OF EDEN

Wednesday of each week. Write on but one side of the paper, Address, SOCIAL COHNER EDITOR, Bulletin Office, Norwich, Conn.

Award made the last Saturday in each month,

### SOCIAL CORNER POEM.

no warning, For love is God's own antidote for

Folks hunger so for loving at the night When wearily they take them home At slumber-song and turning-out-the

Folks want a lot of loving every min The sympathy of others and their

-Strickland Gillilan. Sent by POLLY PEPPERMINT.

INQUIRIES AND ANSWERS.

BLANCHE-Letter received and mailed to Ethlyn.

picellili and pickles of every sort are on the air, so I thought a few recipes might help at least some of the in experienced to do up their pickles fo

Mustard Pickles - Two quarts of green tomatoes cut in eights, one bunch of celery cut it small pieces, six green peppers, sliced. Remove seeds, One quart of small white onlons. Skin them. One head of cauliflower. First sank it 20 minutes in cold water, separate into pieces, parboil five minutes in boiling water. Mix the vegetables and pour over them a brine Make made of two cups of sait and four post a tables simmer in the brine, being care-ful not to let them cook too soft: these pickles should be, a bit crisp, you know. Drain, Now mix one cup of flour, eight tablespoons of mustard, one sistency of soft custard. Heat the This is a delicious pickle, very popu-lar in my family. I never let un au-

pepper. Cut the cucumbers and offense and put them in layers, with sait between, in an earther dish, Place a leavy dish on top to weight them for an order the pickles mix well, and without a single true well with stick until the effective put the essencings with the oil and vinegar, without the spices, but only the sait.

Spanish Pickles — Wipe and slice to the singles a pole (offense and put them sway in sealed jars. These pickles are very nice made with the oil and vinegar, without the spices, but only the sait.

Spanish Pickles — Wipe and slice the thing one peck of green tomatoes. Skin and slice four good sized onnions, Cloyer and let for the sealed and slice thing one peck of green tomatoes. Skin and slice four good sized onnions, I apple green well with the pickles, with the pickles and put the sait.

Spanish Pickles — Wipe and slice the thing the whole rogether. Lay it only the whole rogether. Lay it only the whole rogether the pickles, with only the sait.

Spanish Pickles — Wipe and slice the thing the pickles and sure well with stick until the effection of the whole rogether. Lay it only the whole rogether the pickles, with only the sait.

Spanish Pickles — Wipe and slice the thing the pickles are very nice made with the oil and vinegar, without the spices, but only the sait.

Spanish Pickles — Wipe and slice thing the pickles are very nice made with the whole rogether. Lay it only the whole rogether the pickles, with the oil and vinegar, without the spices, but only the sait.

Spanish Pickles — Wipe and slice through the cloth. You will have to determine the correct number of these stilches, according to whether your edge is straight or curved.

Now make a cheap garden paint for the makerial at the threat sittle in the makerial at the threat sittle in the makerial at the threat sittle in the terrible scourge. They were immake a loop of seven chain slitches, from the last stitch. The make a cheap garden paint for the sait stitch in the makerial at the threat stitch in the makerial at the threat stitch

of whole cloves, half an ounce of allspice berries, half an ounce of pepper-corns, half a cup of brown mustard seed, one pound of brown sugar and

the day a success. Just an ideal spot, if only accessable; but few of the Sisters are able to walk so far, and only those who have teams or

A table spread under the trees, as usual was loaded with goodles, and we were all able to do justice to them. As usual, The Bulletin's ice cream there, and I'm sure all the Sisters join me in thanking The Bulletin for

the picnic a success, and you certainly A Cure for Miccoughs: Some times Aunty No. 1: Your invitation to I have had them three days at a visit camp was received and Scottle time and I found that prepared challes

nd I were sorry not to be able to forred. I should certainly loved to bave spent a day there once again.
Olga: Your plants was a grand success, and I enleyed every minute of

eal to the mixture. For Yellow Clothes, launder in the usual manner, then add a generous handful of powdered borax to last rinse water and let stand for one-half BEGONIA.

fat, add one tablesnoon of Indian

### AUNT MEHITABLE'S CREAMED SALMON.

However, these disappointments are but a small affliction compared with what the epidemic has meant to some people, and we may get away for a

Coventry and have been sorry that it did not seem possible to attend any of the others. Judging from the accounts of them, they have all been most en-

Married and Happy: I am glad that

apanese costumes and entertainment as the minute tapioca and is so much as the minute tapioca and is so much and ten-houses, catchy songs, and burdensome. Nut meats and raisins chopped tofrom packages. "Ye Olde Towne furnit is a good idea. Make a gether are nice to serve with lettuce. Use almost any kind of nuts, or several kinds mixed, and twice as many nut meats as raisins. We serve it with green cambrig, or paint to represent the "old town puno." Make a round knob for the top of the boot and have a spout which will adopt any for the passage of as large. dressing-for those who can use acids

> elose with kind remembrances to all The Social Corner Sisters.

## IMITATION TATTING.

As a "Mystery" Feature did you every try an "Express Office?" ?\*\*range under the counter bundles of all shapes containing fancy work, regetables, burdware, etc. When a package is called for the expressman afttime to write the name and address, consults an order book thus giving the assistant time to write the name and address on a parcel. Of course, the package is "C, O, D,"

Kindest wishes to all.

EASTER LILY.

Kindest wishes to all.

EASTER LILY.

Kindest wishes to all.

EASTER LILY.

Is a new edge that will interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being interest you. It is one of many patterns which are being invented to imitate the tatting mint—a large handful of each—and turn over it one gallon of strong clore your over it one gallon of strong clore your over it one gallon of strong and each of conselv and mint—a large handful of each—and turn over it one gallon of strong clores, mustard and whole allspoons cloves, mustard and whole allnear the fire for four days, then strain and add one ounce of powdered camphor gam; bottle and keep tightly corked. This is a delicious, refreshing and cooling wash for the sick ing and cooling wash for the sick in

coats will be requisite.

If a pea green is required, put in less; if an apple green, more of the yellow arsenic. The cost of the paint is less than one-fourth of oil color, and the beauty far superior

three costs will be requisite.

Now make another loop of seven chains like the first, working over it only as far as two single crochets after the first picot. Stop and make a chain of 11 back to the first loop, catching it into the middle of the loop by removing the needle from the last

PAULA'S PICNIC.

Dear Social Corner Sisters: Just a little chat this pleasant, cool morning. I for one attended Paula's pichic, and although our number was small we had a goog time, and our small, we had a goog time, and our small we had a goog time and the small we had a goog time and the small we had like tatting if it is done quite right-

MAD, MALAPROP,

## ENJOYED PICNICS.

attended several of the picnics, will say I enjoyed them all very much.
At Olga's we had a fine time and a nice day, I, was corry there were not more Sisters at Paula's picnic; but it is a long way and no

s; also, Golden Glow. I hope Annette and Mayfayre did not get on the wrong road again. Eliza Jane and I got home safe. Yours for The Social Corner

# SUNDAY: HOLY DAY AND HOLI-

boring state of Massachusetts Sunday has been Europeanized and is now half and half—the church, and the show,

# SPELL OF THE DUNES

Dear Cornerites: I am ashamed to have kept silent for so long a time. It hardly seems fair to enjoy your letters week after week and not contribute anything. But somehow, lately, I have not thought of anything interesting or helpful to write.

The summer has passed very quietly and uneventfully. Many of our plans were upset by the infantile paralysis which prevented us from visiting or entertaining the relatives who have children, and with whom we had hoped to have many pleasant times. However, these disappointments are but a small affliction compared with "I understand, Miss DeLent, that | woman in walking boots. They veliam Jennings Bryan, I believe, has so beautifully expressed it: 'To him, or her, who in the love of nature holds communion with her indivisible forms she speaks a varied language.''

"Esperanto!" chimed in the man with the brier pipe.

"You're always taking the roots."

"Madam,' I said, 'you are a poetess.'

"No, I'm a poet,' she corrected me. My tiny book of verse, "Silent Voices of the Dunes," is for sale at an hookstores, \$2, in limp leather,' and she strode on.

"I followed, the fine sand pouring into my low shoes at every step. We have the process."

with the brier pape.

"You're always taking the poetry out of life," sighed Miss DeLent.

"Well, if you'd only been with me last Sunday down on the far famed dunes of the Hoosier state you would have forgotten, too, about all these charms of nature. I was disillusioned. It was a horrid process."

"I followed, the fine sand pouring into my low shoes at every step. We reached the hilltop, where the long-gailed woman lined all the men up and said: 'Now the gentlemen are going to run a race taking on their shoes emptying out the sard and putting them on again. Go!' I was embarrassed, because I have the fine sand pouring into my low shoes at every step. We reached the hilltop, where the long-gailed woman lined all the men up and the said: 'Now the gentlemen are going to run a race taking on their shoes.'

"I followed, the fine sand pouring into my low shoes at every step. We reached the hilltop, where the long-gailed woman lined all the men up and the men u

shop all have an equal chance on Sunday. This seems strange to an old-day. Take a quart of vinegar, two tablespoons of brown sugar, one teaspoon of cloves, two of cinnamon, a spoon of cloves in the pears and cut out the bloss spoon of cloves to spo

wissams, the brave and the dusky maidens present a most pictures of called it states. The articles for said. He can be called it states and the seeds of the called it seeds of the called it seeds of the seeds of the

ADDITIONS TO THE SCRAP-BOOK.

Dear Social Corner Sisters: I am sending The Corner a few things worth knowing and worth keeping:

A Cure For Buffel. And to anow I tat! Expect I know you under another name better.

I heard from the fair, and would be be be a few things worth knowing and worth keeping:

All good wishes A Cure For Buffalo Moths -To three quarts of pure cold water three tablespoons of turpentine. this thoroughly saturate a sponge squeeze about two-thirds dry and go over such broadth of curpet separately and in all corners; as often as the over such breadth of containing and in all corners; as often as the water becomes soiled take a fresh supply. You will be surprised to see how beautifully it will clean your carpets beside being one of the best disinfectants.

Buckeye Polish:—Take an ounce of phaliag and coal oil and one-half threshing the point one pint vinegar, one pint water, two tablespoons sait and two tablespoons granulated sugar. Drop blespoons granulated sugar. Drop blespoons granulated sugar. Can

For the Sick Room: Take resemany, wormwood, lavender, rue, sage and mint—a large handful of each—and

One of the Sisters asked me for uncooked recipes for pickles. If these are not what she wants I have still

Tomato Relish (Uncooked). eck ripe tomatoes, two cups chopped nions, two cups chopped celery, three ups sugar, one-half cup salt, one teaspoon black pepper, four teaspoons cinnamon, four chopped red peppers. Pare and chop tomatoes, put in col-lander to drain, while getting the other ingredients together. Mix all together. Add two quarts vinegar. Do not cook it, or even heat the vine-gar. Will make six quarts. Put in any jar. Cover, but do not seal. Take

seeds out of peppers. Choppel Pickle (Uncooked). Three quarts ripe tomatoes, pared and chop-ped, one-half pint grated horseradish, one pint chopped celery, one-half cup chopped onion, four tablespoons mus-tard seed, two tablespoons chopped red peppers, eight tablespoons sugar, six tablespoons salt, one tablespoon cinnamon, one teaspoon cloves, one teaspoon mace, one quart vinegar. Mix thoroughly and pack in stone jar. Will be ready in a few days. Will keep in a cool place for months.

finely four quarts ripe tomatoes, three green, and three red peppers (without seeds), four celery stalks, and two onions. Add one cup grated horseradish, one cup vinegar, one teaspoon mustard, one cup sugar, one teaspoon cinnamon, one-half teaspoon pepper, one-half cup salt, one pint good vinegar. Mix thoroughly, put in jars or

ottles and seal. Cucumber Pickle (Uncooked). Fill a quart jaw with little cucumbers. Put in one-half cup of salt, set the can on a wet towel and fill with bolling wa-ter. Let stand twenty-four hours, pour out the water, put in a teaspoon of whole cloves, one of mustard and a sliced bananas, one-third cup of chopporous sugar and fill up with hot vinegar. Put a horseradish leaf on the top and cover. Fine!

Pear Tarts—To six diced pears add the juice of a lemon, one teaspoon of grated lemon rind, one-fourth cup of sugar and just enough water to prevent burning; cook until very thick, make tart shells of puff paste, bake and when cool fill with the cooked pears—heap whipped cream on top—or a meringue sweetened and flavored with lemon extract and brown lightly in a moderate oven.

Pear Carnets—To six diced pears add gray gulls which gracefully cleave the air.

It is good to be on the North Shore in the glad summer time when the billows are inviting and invigorating salt sea breezes not only inflate the lungs, but elate the spirits.

SARAH ANN TIGHE.

PRESENTS THAT MAY BE HOME
MADF

WADF Pear Compote - Four good sized

and cocoanut in glass dessert dishes, cover with pineapple juice and top with a spoon of whipped cream for each portion. Serve with plain or sponge cake.

In the ones you can please the person by making something that he or she is particularly fond of. I herewith enclose a few suggestions.

# SICK.

held just near enough to the fire to dry it, and then brought near enough to give a delicate straw color, spread with butter, then mash the yolk of a hard boiled egg, season with salt and hard boiled egg, season with salt and hard boiled egg, season with salt and hard salt and hard boiled egg, season with salt and hard sal

Shirred Eggs-Melt one-half table- art. spoon of butter in saucer, break the egg into the dish, and cook in moder-ate oven until set. Season to taste. Scrambled Eggs-Beat two eggs in a

bowl until very light, add a saltspoon of salt and two tablespoons of sweet eream, or rich milk, half a teaspoon of Baked Eggs—Beat the white of an egg to a stiff froth, put beaten white in saucer; make a little hollow in it,

out in the yolk of egg and bake in juick oven. Season to taste. blespoons granulated sugar. Drop peppers in and cook until tender. Can and seal while hot.

Green Tomato Soy Cook two gal
Green Tomato Soy Cook two gallons green tomatoes, sliced with peeings on, 12 medium sized onions, two quarts vinegar, one quart brown sugarts vinegar, one quart brown sugart, two tableappoons salt, two tableappoons salt, two tableappoons salt, two tableappoons cloves, mustard and whole all spice each, and one teaspoon pepper, until the white it set, then remove from the water with a long drop the egg drop that are all the white it set, then remove from the water with a long drop the egg drop that are all the white it set, then remove from the water with a long drop the egg drop that are all the white it set, then remove from the water with a long handled skimmer. Or one may drop the egg drop that are all the white it set, then remove from the water with a long handled skimmer. Or one may drop the egg dr

light brown and butter, then place the poached egg in center of bread and season with salt. Rice and Eggs-One saucer of cooked rice, place a peached egg in center and senson with salt; add a little cream if

Egg Lemonade-Best one egg very light, ad juice of lemon and two table-

poons of sugar. Eggnon-Best together one egg and desired flavoring, or add orange

ed who you are. It has been quite a few years since I saw you; but the last time I did, you called at my home, last time I did, you called at my home, last time I did, you called at my home, but the last time I did, you called at my home, last time I did, you called at my home, last time I did, you called at my home, which is made known by the name embroid. E. conference at Norwich, visited at last time I did, you called at my home, ered thereon—coat, skirt, shirtwaist and fancy articles. The names will your hiding place at last? I feel sure look well also if applied by a neat voil will like over this side and especially the Seciet Control of the contents of each pocket visited for three weeks, the annual M. E. conference at Norwich, visited at Montville, took a trip over the Montville,

PHOTOGRAPHER.

## ALONG SHORE.

easpoon mace, one quart vinegar. Mix horoughly and pack in stone jar. Will be ready in a few days. Will keep in cool place for months.

Tomato Catsup (Uncooked). Chop linely four quarts ripe tomatoes, three treen, and three red peppers (without the boiling syrup and seal them at the boiling syrup and seal them at the boiling syrup and seal them at the construction between and National Research and Res Occasionally Revere beach and Na-

Pear Butter—Wash the pears and hant have from 50,000 to 100,000 vis-without peeling them boil them until

dark cloak pinned with a star, re-

pears, two oranges, one-half cup of grated cocoanut and some canned pine-apple juice are the ingredients necessary for this dish. Place alternate lay-bounded orange. ers of sliced pears, shredded oranges than the ones you can please the person and cocoanut in glass dessert dishes, ing the gift you can please the person that he or she

Pear and Peach Marmalade—To one quart of pared diced peaches add an equil amount of pears prepared in the same way, the tuice of two lemons and

the needle-plate, and sew through PAULA. both. You can tear away the paper two cups of flour; one-half terspoon when you have finished. Rather a long stlich is best for this work and taste; place a raisin in the center of

Egg Toast-One slice of stale bread, and colors that you used on the scis- this lovely weather.

White skins can be obtained wher-

ever colored leathers are sold, and at a lower price. Moreover, the white skins are more likely to be perfect. Buy from a florist or from the market a small bunchy begonia. Take off all branches but one and pot each branch in four-inch pot of rich earth. Water well, and put in sun. By

Safety-pin holder: Take a brass ring about an inch in diameter, and attach to it four ribbons an inch wide of different lengths. At the end of cach attach a smaller brass ring. Clasp safety pins of different sizes on these rings, about a half dozen on each ring.

A perfect day and a trip to Bentington Vt. was delightful. Up and

neatly in a blank book some of the of us lunched on a hill under the best recipes you have. Cover book shade of an apple tree. Admired the with natural linen, with a stenciled or different shades of green in the dis-

Novel Pin-Tray: For a pretty and inexpensive pin-tray, wet a round or oval picture frame and under the glass put a piece of cretonne or brocade, carrying out the color scheme of the room in which it is to be used. A rest for the coffee pot may be made in the products daily.

Visits and calls to many homes fill—

whisk-broom may be covered in this way; the handle should be wound with cotton batting, and a doll's head, the correct size, fastened securely into page of milk and flavor with any red flavoring, or add orange fulce. With the point of the silk industry of New England.

An auto ride around the town gave me an idea of the different industries, fine residences. lawns and lawns Whisk-Broom Doll: Any

while I'm afraid some of the Sisters vill forget all about me.

Lucy Acorn: Your card received and many thanks. You are the first ister that I have heard from. Would be to make the first to the first while I'm afraid some of will forget all about me.

Lucy Acorn: Your card received and many thanks. You are the first Sister that I have heard from. Would like to meet you. I am still wondering who you are.

Etta Barber: At last I've discovering who you are. It has been quite a color and sew to the upper corners brass rings for hanging it to the wall or door. The contents of each pocket wisted for three weeks, the annual M. Is made known by the name embroiding who the same on two rows of pockets of the same written for a long time. I've been straying over new and strange pastraying over new and stra

in a bag made of half a yard of ribbon for the bag and a yard and a half of No. 2 ribbon for drawstrings. Any material may be substituted for the ribbon.

Our camp meeting at Williamattic several Social Corner times at Williamattic and South Coventry and Aunt Mary's social, also Sunday school picnic at Jewett City.

A Pretty Bag made of bright colored sateen with a hemmed duster in it will make a nice gift for the housewife. Many steps are wasted hunting dusters, whereas if one or two of these bags were kept hung up in a convenbass were kept hung up in a convenient place much time would be saved. Hemmed flour sacks make nice dusters but my Heavenly Father has given me many things I have and will enter the same of the same

A Short Story you have heartily enjoyed will be welcomed by the shut-in or someone who does not see the magazine. Remove the story from the magazine by loosening the wire fasteners, bind it with heavy paper, punch holes through it and tie with ribbon.

I enjoy the letters of The Corner and am pleased to be one of them.

I thank the Editor for his interest and care for The Corner, and if he was a lady we would quote Prov. 31:29 to him.

Well I'll close with good wishes to

A Weighted Net Cover for the baby's all,

pitted cherries or sweetened berries in season.

Pear Pudding—Beat two eggs until light and one pint of stale bread crumbs, one pint of diced pears, one level teaspoon of butter, one-fourth cup of sugar, one-fourth teaspoon of cinnamon, a pinch of salt and one and one-half cups of milk; mix well and bake in a buttered baking dish in a hot oven until firm. Serve hot with lemon sauce, or any other favorite sweet sauce.

Pear Tarts—To six diced pears add the independent of a lemon, one teaspoon of the injec of a lemon, one teaspoon of the inject the inject of the inject the inject of the inject that it is good to be on the North Shore.

The galety in the gloaming is a thing not to miss.

The little day excursions from Marilehead to Salem Willows, and the land-locked the sea and the land-locked two boxes of good to be observed the inject to the ititle one when other toys fail to amuse.

Cor a boy's present you can purchase two boxes of good since polish, one beat form a coss the sea and the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since polish, one the land-locked two boxes of good since poli

drinking bags to keep in his coat cocket. These are ten cents a dozen

A Thermos Bottle would be wel-comed by father to keep hot liquids hot and cold liquids cold. It costs a dollar but is a comfort to the one who must take long cold rides in winter, when a

vegetable you are putting up and paste it on the jar insteal of a label. Hoping these suggestions will be of

MOUNTAIN LAUREL.

Dear Sisters of The Social Corner: you all, as well as some of your gath.

hope to be able to add something NIGHT HAWK.

Dear Social Corner Sisters: Eggs are flower design, or stencil a figure at the upper, or larger end. It will look better if they are the best and most easily best if you let it not only reach but together as they look better if they look better if they are the look better if they best if you let it not only reach but together as they look better if they look bette do not have to be cut apart.

Drop Cookies with Sweet Milk-

digested food for the sick.

The following recipes are given in small quantities for the invalid, but anyone can increase the quantity of insredients and use same for the entire family:

Coddled Eggs—One cup of milk, two Coddled Eggs—One cup of milk two beater eggs a pinch of salt, one teaspoon of melted butter. Pour into a 
double boiler and test with a silver 
knife. If the egg mixture does not 
adhere to the knife, it is done.

Er as a fastening for the flap of the 
envelope. If you sew it on the wrong 
side of the leather it will not show 
through, but it makes a neater job 
to use a glove-fastener that is riveted 
through the leather.

For decoration, use the same design 
and colors that you was on the scient 
and colors that you

AUNT MARY.

Dear Social Corner Sisters: One the intense heat, but as I journeyed northward heard people telling of the flearful thunderstorm the night be-fore. Some trolleys were out of com-mission for hours. The rain cooled the air and all was well.

By made with old-time friends by one of Christmas you will have lovely little the party. Camp life was refreshing potted plants.

Safety-pin holder: Take a brass Mohawk Trail. It rained all of the

My temporary stopping place mas a

sized ed the fleeting days.

Thus ends my vacation, but pleas-

BLANCHE.

## SALLY SYCAMORE'S VISITS.

I spent ten days at Douglas Camp

Our camp meeting at Willimantic Also visits in Packer, Hopeville and

Lisbon. I expected to attend the fair at Norwich. Did not feel well, so gave

joy and I thank Him for them all, I enjoy the letters of The Co

SALLY SYCAMORE.

For Infants and Children

In Use For Over 30 Years Always bears the Signature of Chart Hilltehir

EVERY WOMAN'S OPPORTUNITY The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third.

Folks Need a Lot of Loving. Folks need a lot of loving in the morn The day is all before, with care The cares we know and those that give

Folks need a heap of loving at the In the bartle's lull, the moment snatched from strife Half way between the waking and the While bickering and worriment are

Of all the time for loving, that's the

Till life's end from the moment they Folks need a lot of loving all the

PICKLES FOR WINTER USE. Social Corner Sisters: The fumes of

turnn pass without making a good Olive Dill Pickles - One hundred small cucumbers, one quart of small time to write the white onlons, one pirt of olive oil, one on a parcel. Of

ons. Cover and let it stand over night. in the morning drain and put in your is less than one-fourth of or preserving kettle. Add half an ounce and the beauty far superior

a little chat this pleasant, cool morning. I for one attended Paula's picand although our number was have a fin, we had a good time, and our you wish. hostress did all in her power to make

I am atways comy to let one of The Corner plantes go by without attendwen as good wishes to The Cor-

As another container of "mys-tery" packages, "Ye Olde Towne Fump is a good idea. Make a round post of heavy cardboard and made of two cups of sait and too; post and have passage of as large a mit of the passage of as large a package as you intend to sell. Let handle of the pump opposite. One side of the pump should be within a tent or booth, so that when a cus-

flour, eight tablespoons of mustard, one tomer appears a package may be tablespoon of tumeric. Add one cup of placed on the square patform inside toold water, slewly stirring constantly the pump. The buyer raises the handlest cold water slewly stirring constantly until a smooth paste is formed; then add one cup of sugar and two quarts of vinegar. Cook the mixture in a double boiler until it is of the conmand to the pump. The buyer raises the hundle national transfer of vinegar. Cook the mixture in a double boiler until it is of the conmand to the pump.

A Starch Paste for Papering Rooms:

Take wheat flour and mix one-fifth of its weight of powdered resin: when the loop. Work back over this large chain with three singles, a corns, half a cup of brown mustard seed, one pound of brown sugar and it is wanted more tenacious, mix with four green peppers, chopped, after removing the seeds. Cover with vinegar stir the whole in enough water to ish the rest of the second loop where moving the seeds. Cover with vinegar and heat all to the boiling point and boil for 35 minutes. Store in crocks, JANE.

JANE.

To Copy Instantly a Print I have Make your single crochets in the second with two singles, a picot and three singles.

Make your single crochets in the second with two singles, a picot and three singles.

coat of this on your glass with a soft brush. (I pound mine in an old iron

Imperial Ginger Pop fine for hot weather — Cream tartar one-quarter pound, white sugar one and one-half pounds, essence of lemon one-quarter

and rhubarb a fine medicine. When Chicken or any other meat has been boiled, allow it to cool in the same water. Steam Stale Cake and serve hot as a pudding. You can make a Begonia

To Remove Rust, make a paste of emory powder and kerosene, rub on the steel and let stand a while; wash To Keep Doughnuts from scaking and the baseball game and the open

little trip before long.
I enjoyed the annual picnic at South

Dear Social Corner Sisters: New ideas for large schemes for bazaars as a whole, as well as for little novelties which may be introduced, are eagerly watched for by busy workers who often raise money for charities in this way. The September days bring us the first touch of autumn in the air and our thoughts will soon turn since we have seen your cheerful cackle.

Sarah Anne Tighe: You wrote so entertainingly about your trip to Nantertainingly about your trip to Nanter

air and our thoughts will soon turn to harvest festivals.

"Hiawatha's Harvest Festival" is set in a typical Indian, real or make-believe, entertain the guests by telling of the customs and legends of long ago. The wigwams, the brave and the dusky maidens present a most picturesone scene. The articles for sale, like laskets, blankets, and handlook in the case of the salmon dish and am pleased to comply with your request for the recipe. The friend who gave it to me called it.

Dear Social Corner Sisters: For well before using and apply with a

Dear Social Corner Sisters: Having drachm; water two gallons; yeast who would have been there, but for one-half pint; mix; cork; tie down. This makes a fine drink. Crimson Rambler won several priz-

> DAY. Editor Social Corner: In the neigh

Married and Happy: 1 am glad that have forgotten, too, about all these che month.

Married and Happy: 1 am glad that have forgotten, too, about all these che month.

Married and Happy: 1 am glad that have forgotten, too, about all these che month.

Married and Happy: 1 am glad that have forgotten, too, about all these che month.

Married and Happy: 1 am glad that have forgotten, too, about all these che man in the sport special content of the month of the

CANNING RECIPES. Dear Editor and Social Corner Sig-

Tomato Catsup: Take eight quarts of strained tomato juice after they have been cooked, add three table-spoons salt, one tablespoon mustard nd cloves each, two tablespoons cinnamon, one teaspoon pepper, one quart vinegar, and two scant cups susar. Boil until the mixture is reduced to

one-half the quantity.

Best wishes.

CANNED REARS - BOILING METHOD. Dear Social Corner Sisters: I am sending in a few recipes how to can

the cores but leave the stems, as they add to the appearance; drop the fruit as soon as peeled into cold water to prevent discoloration; make a syrup by using sugar and water in the proportion of a pint of sugar to a quart of water. Skim the syrup as soon as and including the parts of the server of water.

LORETTA.

without peeling them boil them until they fall to pieces. Put them through a colander to remove the cores and seeds; place the pulp in a stone crock, add half as much sugar as there is pulp, and spice the mixture to suit the taste. Cook the mixture slowly antil it becomes smooth and thick, stirring it carefully to prevent burning. Seal the butter in jars.

Pear and Banana Salad—To one pint of pared diced pears add two large sliced bananas, one-third cup of chop-

stick of cinnamon, one half cup of brown sugar and fill up with hot vinegar. Put a horseradish leaf on the cop and cover. Fine!

Salad Dressing—Mix lightly together and heap on a bed of crisp tender lettop and cover. Fine!

Ripe Tomato Pickles: (Uncooked). twee leaves and garnish with sweet of a distant brass band come floating. A 10-cent blank book and a box con-

safety pins of different sizes on these safety pins of different sizes on the safety pins of different sizes of diff

with a large cooky cutter. Toast a same way.

GREETINGS FROM PHOTAGRAPH
ER.

ER.

Cotton batting, holding in place with white muslin. Sew the arms in place and dress as one prefers.

pecially the Social Corner Sisters
pecially the Social Corner Sisters
when you find out "Who's Who." Saw
you go by Sunday. Looked very pretyou go by Sunday. Looked very pretin a bag made of half a yard of ribbon
Our ca

A Short Story you have heartily en-

carriage will be appreciated by a moth-er. Take a yard and a half of double width white net and bind the edges with pink or blue tape. Cover four small flat lead shots and attach them to the corners. When this cover is thrown over the carriage there need be no fear that it will be blown away by the wind. For the little "Doll's Mother" notain

These suggestions are useful for birthday gifts also. If you have raised some choice flowers they will make a nice birthday gift, or even a nice pot-

nice birthday gift, or even a nice pot-ted plant or flower.

For those who seidom have money enough to spend for Christmas gifts, why not put up some preserved fruit or vegetable which would particularly be liked by the friend or friends who are to receive them. You can buy the lars sugar et when they are chean. ars, sugar, etc., when they are cheap. From catalogues and Christmas cards

use to someone

## INTERESTED IN THE CORNER.

I have been interested in The Se Corner for sometime and have enjoy-ed the many good things written by

AUNT MARY'S DROP COOKIES.

Dear Social Corner Sisters:- I am ending my recipes for Aunt Mary's Drop Cookies-One coarse silk-letter B, if possible- each one after dropping on the tin when the shield is done, paint a before putting in the oven they are

BLANCHE'S VACATION. morning the last week in August I was up and away on the early train. Had dreaded the four hours ride in

outlined design, or embroider initials tance; soon the autumn colors will or monogram. mile from a three-rack railroad, and restful nights were appreciated. A

## Greetings to all.

CASTORIA